OUR MENUS

DAILY MENU

Served from Monday to Friday for lunch only The daily menu changes every week according to seasonal products

STARTER · MAIN COURSE · DESSERT 34€

STARTER · MAIN COURSE or MAIN COURSE · DESSERT 27€

COUNTRY SET MENU

Served from Monday to Saturday for lunch and dinner And Sunday only for lunch

STARTER · MAIN COURSE · DESSERT 49€

FOIE GRAS ROYALE, mushroom velouté

or

LEEKS VINAIGRETTE, fine herbs and egg yolk powder

or

FLAMED MACKEREL, fennel salad, bonito sauce

BREADED TROUT, cauliflower, beurre blanc with trout eggs

or

POULTRY FROM OUR FARM mushroom tartlet, « poulette » sauce

or

SEA BASS, celeriac with shellfish and parsley

CITRUS FRUITS VACHERIN

or

WINE POACHED PEAR, chocolate sauce, spiced ice cream

or

ARMAGNAC BABA, prunes and almond ice cream

GABY'S MENU

For children up to 12 years

MAIN COURSE · DESSERT 16€



Net prices, taxes and service included

THE SNACK MENU

DEVILED EGGS	9€
OUR PÂTÉ EN CROÛTE	16€
CHARCUTERIE FROM OUR FARM	20€
DEEP WATER OYSTERS N°3 By Matthieu Dumas	X 6: 15€ X 12: 30€
OSCIETRA CAVIAR FROM STURIA Sturgeon bread	30g: 150€ 50g: 250€

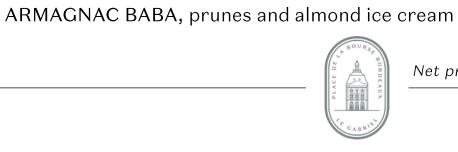
TO START

FOIE GRAS ROYALE Mushroom velouté	16€
LEEKS VINAIGRETTE Fine herbs and egg yolk powder	15€
FLAMED MACKEREL fennel salad and bonito sauce	18€



Net prices, taxes and service included

TO CONTINUE		
BREADED TROUT, cauliflower, beurre blanc with trout eggs	26€	
POULTRY FROM OUR FARM Mushroom tartlet, « poulette » sauce	25€	
SEA BASS Celeriac with shellfish and parsley	28€	
TO SHARE (FOR 2 PEOPLE)		
SADDLE OF RABBIT STUFFED WITH PRUNES Fresh pasta	60€	
RIB OF BEEF In a pan, Bordelaise sauce	125€	
DUCK T-BONE Sweet chili pepper sauce	75€	
TO FINISH		
PLATE OF 3 CHEESES By Elodie Deruelle	13€	
CITRUS FRUITS VACHERIN	14€	
WINE POACHED PEAR, chocolate sauce, spiced ice cream	14€	



Net prices, taxes and service included

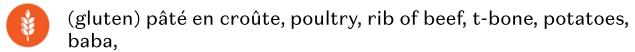
14€

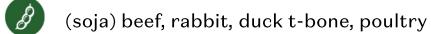
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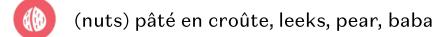
ALLERGENS LIST











- (peanuts)
- (dairy) mimosa eggs, poultry, tuna, rib of beef, ravioli, pear, vacherin, baba
- (molluscs) oysters
- (egg) deviled eggs, pâté en croûte, rabbit, leeks, rib of beef, pasta, poultry, ravioli, pear, vacherin
- 🎊 (shellfish)
- (fish) deviled eggs, tuna, caviar
- (lupin)
- (sesame)
- (sulphites) sea bass, rabbit, rib of beef, t-bone, baba



Meat : France origin Charcuterie : France origin